

# Russell Hobbs®

## INSTRUCTIONS AND WARRANTY



**MODEL NO: RH1130**

**BRUSHED SATIN FINISH HAND MIXER**

Congratulations on purchasing our Russell Hobbs Hand Mixer. Each unit is manufactured to ensure safety and reliability. Before using this hand mixer for the first time, please read the instruction manual carefully and keep it for future reference.

## **FEATURES OF THE BRUSHED SATIN FINISH HAND MIXER**

### **IMPORTANT SAFEGUARDS**

When using any electrical hand mixer, basic safety precautions should always be followed including the following:

**CAUTION:** When using the hand mixer, the unit must not be used for longer than 1 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the hand mixer a few seconds break after each cycle and not to use for more than 5 minutes for one single operation.

1. Please read the instructions carefully before using any hand mixer.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the hand mixer and cause injury to the user.
4. The hand mixer is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the hand mixer for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the hand mixer.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.

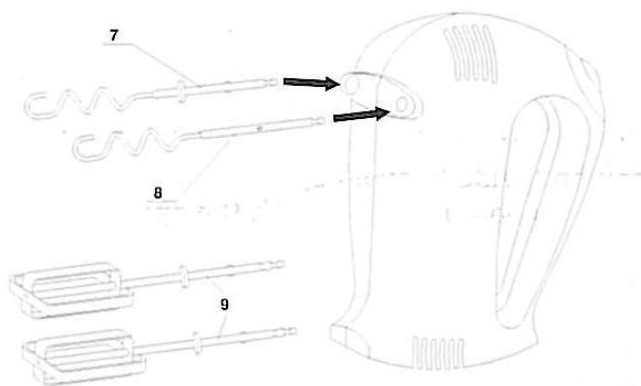
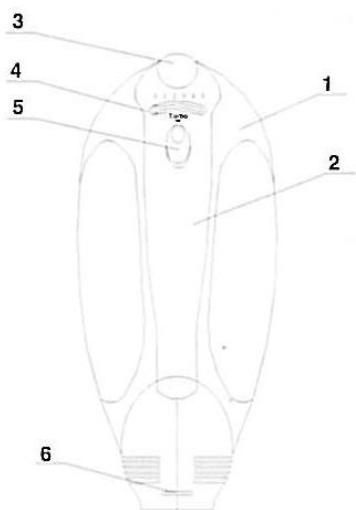
9. Do not use the hand mixer if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
11. Never immerse the unit in water or any other liquid for cleaning purposes.
12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the hand mixer from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
13. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
14. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
15. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
16. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
17. Do not use the hand mixer on a gas or electric cooking top or over or near an open flame.
18. Use of an extension cord with this hand mixer is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the hand mixer to avoid overheating of the extension cord, hand mixer or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
19. This hand mixer is not suitable for outdoor use. Do not use this hand mixer for anything other than its intended use.
20. DO NOT carry the hand mixer by the power cord.
21. Do not leave this hand mixer unattended during use. Always unplug the unit when not in use or before cleaning.
22. Always operate the hand mixer on a smooth, even, stable surface. Do not place the unit on a hot surface.
23. Ensure both beaters are fitted to the mixer before use.
24. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.

25. When blending hot liquids, be careful not to splatter by ensuring the blending arm is placed into the mixer before starting use. Begin mixing at a low speed.
26. Ensure that the switch is in the "Off" position after each use.
27. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
28. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the hand mixer to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

**NOTICE:** This appliance is not for professional use. You should follow the requested breaks. Failure to follow this instruction carefully may result in damage to the motor. When using the hand mixer, the unit must not be used for longer than 1 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the hand mixer a few seconds break after each cycle and not to use for more than 5 minutes for one single operation.

## **PARTS DIAGRAM**

1. Motor/Mixer body
2. Handle Cover
3. Beaters/Dough hook ejection button
4. Speed selector
5. Turbo boost button
6. Non slip mat
7. Dough hook (for large hole)
8. Dough hook (for small hole)
9. Beaters



**CAUTION:** Always check the hand mixer is switched OFF and not connected to the mains power supply, when changing or touching the beaters or dough hooks.

## **OPERATING INSTRUCTIONS**

### **FITTING THE BEATERS & DOUGH HOOKS**

Remove the plug from the power outlet. Set the speed switch to "0".

Insert the beaters or dough hooks, left side first, one at a time into the slots on the bottom of the mixer.

Push and twist simultaneously until the beater or dough hook "clicks" into place. Insert the left side first, this is the one which has a "lip" at the end of it.

**NOTE:** The right and left beaters or dough hooks are not the same. The left has a ring and the right does not. Do not interchange the left and right with each other.

**NOTE:** Never use beaters and dough hooks together.

### **USING YOUR HAND MIXER**

The hand mixer is perfectly suited for preparing dips, sauces, whipping cream, cake mixtures and the like;

1. Take the hand mixer out of the box and take off any protective wrappings

**REMEMBER: DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS.**

2. Before first use, rinsing them under some water should clean the dough hooks and beaters. **DO NOT** allow any liquid to touch the motor body.
3. Ensure the hand mixer is unplugged and the speed control is set to "O".
4. Put the ingredients into a durable, deep enough, mixing bowl, which is sufficiently tall and wide to avoid splashing.
5. Plug the unit into the mains power supply, with the speed control set to "O".
6. Dip the beaters or dough hooks into the mixture as deep as possible so as to avoid splashing.

**NOTE:** Do not immerse the hand mixer into food or liquid beyond the length of the tool.

No liquid or food must touch the mixer body.

7. Set the desired mixing speed by moving the speed selector dial to the right, from 1 for a low speed to 5 for a high speed.

General speed guide/recombination

- |     |            |                            |
|-----|------------|----------------------------|
| "1" | Dough Hook | :butter, potatoes          |
| "2" | Beaters    | :sauces, milk products     |
| "3" | Dough Hook | :light pastry dough        |
| "4" | Beaters    | :whipped desserts, cream   |
| "5" | Beaters    | :egg whites, whipped cream |

8. To switch the mixer OFF, move the speed selector dial to "O".
9. We recommend first starting on a low speed and increasing the speed as needed, depending on the desired consistency of the food stuff being processed.
10. Work the hand mixer through the ingredients with a gentle circular motion, and up and down movement.

**NOTE:** Do not operate the hand mixer before inserting it into the food being mixed.

11. When you have finished using your hand mixer, unplug the appliance and remove the foot by holding the motor body and turning the foot in an anti-clock wise direction.
12. Clean the unit and the attachments thoroughly after use.

**NOTE:** Before first use clean all components. Rinse beater and dough hooks under cool water and rinse. DO NOT IMMERSE OR ALLOW WATER TO TOUCH THE STICK BLENDER MOTOR.

### **THE PULSE BUTTON**

Use the pulse button to over-ride the speed control and give a burst of extra high speed beating, regardless of the speed set on the speed control. Simply press and hold the pulse button down. To avoid overheating, do not use the pulse function for more than 30 seconds at a time, and let it rest for a minute or so between pulses.

### **REMOVING THE BEATERS**

To eject the beaters/dough hooks, move the speed selector dial to “O” (OFF), and unplug the mixer, then shake off any excess food which is attached to the beaters or dough hooks, into the mixing bowl. Hold both beaters/dough hooks, into the mixing bowl. Hold both beaters/ dough hooks, to prevent from jumping out, and press the beater eject button (located at the front of the handle).

### **SUGGESTIONS FOR USE**

- Move the beaters/dough hooks gently around the mixture to ensure uniform results.
- If you want to clean the sides and base of the utensil/container with a hand-held utensil, first switch the machine OFF.
- To avoid unnecessary splashing, immerse the beater/dough hooks into the mixture before switching the appliance ON.
- Unplug the appliance when not in use, before fitting or removing the beaters/dough hooks and before cleaning it.

- Avoid coming into contact with moving parts. Keep hands, hair, clothes, as well as spatulas and other utensils away during operation to prevent injury and/or damage to the appliance.
- The speed can be adjusted at any time. Starting from “O” (OFF), and then adjusting the speed to the food type being mixed. For thicker mixtures, a low speed is recommended. For fine consistency, use the high-speed settings.

## **CLEANING AND MAINTENANCE**

- This hand mixer is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to “0”.
- It is much easier to clean the accessories directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the hand mixer and the stand should be cleaned with a damp cloth. Do not let water enter the hand mixer or the stand.
- Do not use bleach or other abrasive substance or solvents to clean your hand mixer as it can be damaging to the finish.
- Do not immerse the mixer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.

## **STORING THE HAND MIXER**

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the hand mixer in its box or in a clean, dry place.
- Never store the hand mixer while it is still wet or dirty.
- Never wrap the power cord around the hand mixer.



## **RECIPES**

### **Grand Marnier Delight**

- 2 tablespoons orange rind
- ½ cup Grand Marnier
- 150g dark chocolate
- 3 eggs separated
- 100ml thickened cream

Decoration:

- ½ cup whipped cream
- 2 teaspoons caster sugar
- Orange segments

Marinate orange rind overnight in Grand Marnier. Drain and reserve marinade. Melt chocolate over hot water, do not boil water. Beat egg yolks on Speed 5 until thick and creamy, pour onto warm chocolate. Beat well to blend mixture together, adding one tablespoon of marinated orange rind. Allow to cool, beat cream on speed 3 until soft peaks form. Fold cream into chocolate mixture. Whip egg whites on speed 5 until stiff. Fold in chocolate mixture, adding half the reserved marinade. Pour into small pots, refrigerate 5 hours.

Serve with whipped cream.

### **Chocolate Pecan Pudding**

- 100g dark chocolate
- 75g pecan nits, finely chopped
- 2 slices white bread, crumbed
- 60g plain flour
- 100g unsalted butter, softened
- 4eggs, separated
- 100g sugar

Grease a large pudding bowl and dust with caster sugar.

Melt the chocolate in a small bowl over a saucepan of hot water. Combine pecan nuts, breadcrumbs and flour. Beat butter on Speed 5 until fluffy, add chocolate, yolks and half the sugar, continue to beat on speed 3 until smooth. Clean beaters thoroughly-whisk egg whites until stiff, gradually adding remaining sugar. Fold the egg mixture into the butter mixture, also add the flour mixture and fold lightly to combine.

Place mixture in prepared bowl. Cover with foil and secure. Lower into a saucepan of boiling water-half way up sides of bowl and steam for 45-50 minutes.

### **Almond fingers**

- 225g butter
- 2 cups caster sugar
- 1 teaspoon almond essence
- 1 egg
- 3 cups plain flour
- 1 teaspoon baking powder

#### **Topping**

- 1 egg white, beaten with 2 tablespoons caster sugar
- 1/2 cup chopped almonds

Cream butter and sugar on speed 5 for 5 minutes, or until light and fluffy. Add essence and egg, beating until combined.

Add sifted flour and baking powder and working with your hands form a smooth dough. Roll out to 5mm thick, cut into finger shapes. Place on an oven tray. Bake at 150°C for 15 minutes. Remove from oven. Brush with beaten egg white and sugar and sprinkle with almonds. Return to oven for 5 minutes.

Allow to cool on tray.

### **Cold Lemon Soufflé**

- 5 eggs, separated
- 1 cup caster sugar
- 2 teaspoons grated lemon rind
- $\frac{3}{4}$  cup strained lemon juice
- 1 tablespoon gelatine
- 1/4 cup cold water
- 300ml thickened cream lightly whipped

Cut a piece of foil 5cm longer than circumference of a deep 16cm soufflé dish. Fold foil in half and wrap around the outside of dish. Secure foil with string. Beat egg yolks, sugar and lemon rind on Speed 3 until the sugar has dissolved, and the mixture is pale and thick. Heat lemon juice and gradually add to yolk mixture while beating. Combine

gelatine with water in a small bowl. Stand bowl in hot water and stir until gelatine dissolves. Add gradually to lemon mixture- continuing on speed 1. Transfer mixture to a large bowl, cover and refrigerate for 15 minutes. Using a metal spoon fold cream into the lemon mixture. Beat egg whites on Speed 5 until soft peaks form. Fold whites quickly and lightly into the lemon mixture. Pour gently into the prepared dish and chill until set. Serve with whipped cream.

### **Tropical Treat**

- 125g butter, softened
- 1 cup firmly packed brown sugar
- 1 egg
- 1 cup crushed pineapple, drained
- 1 1/2 cups self-raising flour
- 1 cup milk

Cream the butter and sugar on Speed 4 until creamed. Add egg and continue to beat until light and fluffy. Reduce to Speed 2: add pineapple, flour and milk, mixing only until combined. Place mixture in a greased pudding bowl and cover with 2 thicknesses of greaseproof paper and secure with a string. Place in a dish of water. Bake in a pre-heated 180°C oven for 45-50 minutes. Serve with vanilla ice cream garnished with toasted shredded coconut.

### **Scones**

- 60g butter or margarine
- 2 cups self-raising flour
- 1 teaspoon salt
- 1 cup sour cream

Place butter into mixing bowl, beat until soft. Add half the flour and mix well. Add remaining flour, salt, milk and sour cream. With dough hooks mix to soft dough. Turn dough onto a floured board and knead lightly. Cut into rounds and place on a lightly floured oven tray. Bake in a preheated 200°C oven for 12 minutes.

### **Wholemeal Fruit Scones**

- 60g butter or margarine

- 1 cup wholemeal self-raising flour
- 1 cup self-raising flour
- 125g raisins, sultanas or chopped dates.
- 1 cup cream
- 1 egg beaten

Place butter into mixing bowl, beat until soft. Add flour and mix into butter with dough hooks, add fruit. Mix in milk and egg forming a soft dough- a little extra milk may be required. Turn onto floured board and knead lightly. Cut into rounds and place on a lightly floured oven tray. Bake in a pre-heated 200°C oven for 12 minutes.

### **Cheese & Sour Cream Scones**

- 2 cups self-raising flour
- 60g butter, melted
- 125g tasty cheese, shredded
- 1cup sour cream
- 1 egg, beaten
- paprika

Place flour into mixing bowl. Add butter and mix well. Add cheese, sour cream and egg. With dough hooks mix to a soft dough. Turn onto a floured board and knead lightly. Cut into rounds and place onto a lightly floured oven tray. Brush tops with a little extra milk and sprinkle with paprika. Bake a pre-heated 200°C oven for 12 minutes.  
Serve with hot butter.

### **Handy Hints**

- **BLENDING**  
For coarse or dry food, such as flour, butter and baby food.
- **STIRRING**  
For liquid ingredients, such as salad dressings
- **MIXING**  
For creaming together butter and sugar, deserts and other sweet mixtures
- **BEATING**  
For beating eggs, icing, cream, etc

#### Hints for beating egg whites

- Be sure that the bowl and beaters are clean.
- Be sure that there is egg yolk in the egg white
- Egg whites should be at room temperature for maximum volume.
- Use high setting.
- Beating time will vary according to the freshness of the eggs.

#### Hints for whipping cream

- Use heavy cream
- Chill cream before whipping.
- Use a deep bowl.
- For best results, chill both beaters and bowl.
- Start beating at a low speed to prevent spatter, increase to high as cream thickens.
- Beating time will vary according to the fat content, age and temperature of the cream.

### **SERVICING THE HAND MIXER**

There are no user serviceable parts in this hand mixer. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the hand mixer still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the hand mixer, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, the manufacturer or an authorised service agent must replace it, in order to avoid any hazard. If service becomes necessary within the warranty period, the hand mixer should be returned to an approved Tedalex Trading (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

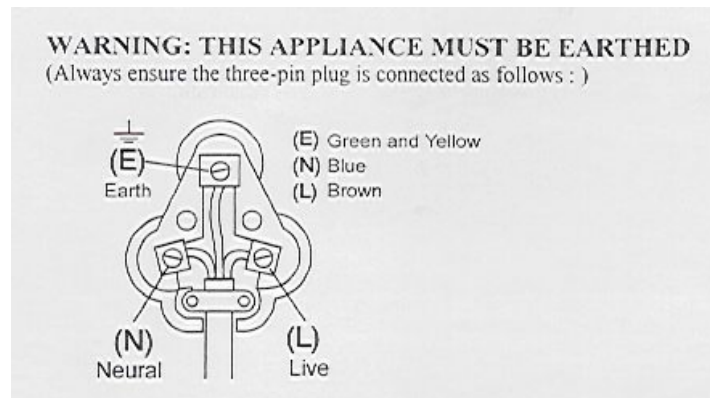
## CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

**This unit is designed to operate on 230V-240V current only. Connecting to other power sources may damage the hand mixer. Connect a three-pin plug as follows:**

The wires in this mains lead are coloured in accordance with the following code:

|              |           |
|--------------|-----------|
| Green/Yellow | = Earth   |
| Blue         | = Neutral |
| Brown        | = Live    |



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE  
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

### **W A R R A N T Y**

1. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

### **TEDELEX TRADING (PTY) LTD (JOHANNESBURG)**

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